AMERICAN CHEESE SOCIETY

Body of Knowledge

Domain 1: Health, regulations, food safety

1. Health
2. Regulations governing cheese industry procedures
3. Food safety

Domain 2: Operations

1. Facilities
2. Equipment and utensils
3. Standard Operating Procedures
4. Cleaning & sanitation protocols
5. Personnel
6. Crisis management/ disaster planning

Domain 3: Cheese History, Definitions, and Categorization

1. History of cheese
2. Definitions
3. Categorization

Domain 4: Milk

1. Science of milk
2. Milk composition and yields
3. Milk source

Domain 5: Cheesemaking

1. Science of cheesemaking
2. Ingredients
3. Cheesemaking process

Domain 6: Ripening

1. Science of cheese ripening
2. Ripening parameters
3. Ripening process

Domain 7: Assessment and Evaluation

1. Sensory Evaluation
2. Points of Evaluation
3. Communicating assessments

Domain 8: Selling and Transporting

1. Selecting sales outlets
2. Selling cheese
3. Procuring
4. Packing
5. Logistics and transportation

Domain 9: Inventory Management

1. Sourcing (inventory selection)
2. Receiving
3. Inventory management
4. Storage & shelf life guidelines

Domain 10: Service

1. Types of cheese service
2. Customer service
3. Tastings and Pairings

Domain 11: Business Principles and Practices

1. Research
2. Accounting and finance
3. Human resources
4. Marketing
5. Merchandising

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